

Tacos

Taco / Tamale Plates	
Your choice of 2 tacos/tamales with rice and beans	\$12.00
Your choice of 3 tacos/tamales with rice and beans	\$15.00
Smoked Pork Taco	\$5.00
Chopped smoked pork with chipotle BBQ and grilled pineapple in a flour tortilla.	
Fried Chicken Taco	\$4.50
Jalapeño batter fried chicken pineapple chipotle sauce and romaine lettuce on a soft flour tortilla.	
Smoked Brisket Taco	\$5.50
12 hr smoked brisket, air dried roma tomatoes and crispy fried onions on a soft corn tortilla.	
Taco Americano	\$4.50
A hard shell taco with ground beef, shredded cheese, lettuce, pico de gallo and sour cream.	
Smoked Pork Belly Taco	\$5.00
House smoked pork belly basted with a tequila cantaloupe glaze on a flour tortilla with cabbage, pico de gallo, sour cream and queso fresco.	
Fried Shrimp Taco	\$5.00
Three batter fried shrimp with mango jicama slaw and a chipotle habanero aioli in a flour tortilla.	
Pastor Taco	\$4.75
Adobo marinated grilled sliced pork with fresh pineapple, onions and cilantro on a soft corn tortilla.	
*Beef Tenderloin Taco	\$5.50
Chimichurri marinated sliced beef tenderloin with tomato tomatillo pico de gallo, Chihuahua cheese and cilantro crema on a soft corn tortilla.	
Fish Taco	\$5.00
Grouper grilled or batter fried with jicama mango slaw and smoked pepper scallion aioli on a soft corn tortilla.	
Carnitas Taco	\$4.75
Slow cooked pork shoulder with salsa verde, roasted jalapeño and fresh lime on a soft corn tortilla.	
Vegetable Taco	\$3.50
Fresh Cabbage, poblano peppers, roasted corn, red onions and mushrooms on a soft corn tortilla.	
Chorizo Taco	\$4.50
Mexican chorizo with roasted corn and arbol chile salsa in a hard corn shell.	
Carne Asada Taco	\$5.25
Grilled skirt steak with onions and cilantro on a soft corn tortilla.	
Cheeseburger Taco	\$4.95
Ground beef, Chihuahua cheese, mayonnaise, red onion, tomato, lettuce and avocado on a soft corn tortilla.	
Smoked Chicken Taco	\$4.95
Roma tomato salsa, avocado and queso fresco on a soft corn tortilla.	
Taco Campechano	\$5.50
Skirt steak, chorizo, grilled onions and salsa morita on a corn tortilla.	
Taco Halambre	\$5.50
Skirt steak and jack cheese with grilled peppers and onions on a corn tortilla.	
Korean BBQ Taco	\$5.50
Bulgogi marinated skirt steak with Asian slaw and Korean BBQ sauce on a flour tortilla.	

Tamales

Freshly made corn dough stuffed with one of three choices below. Steamed in corn husks. \$4.50 each.

Tamal de Res with Arbol Tomatillo Salsa: shredded skirt steak with arbol tomatillo salsa

Mole con Pollo: chicken with mole sauce

Puerco con Salsa Verde: braised pork with green sauce

All prices and menu items subject to change. v04/20

Take Away Menu



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BIG BLACK BOX BBQ MENU



Meats

Pulled Smoked Pork
Chopped Smoked Brisket
Chopped Smoked Chicken
Smoked Salmon add \$3

ONE meat with ONE side \$8
ONE meat with TWO sides \$11
TWO meats with ONE side \$14
TWO meats with TWO sides \$16
Choose Sides from page 3

Bulk Prices to Take Home!

Smoked Pulled Pork \$9 1/2 lb / \$18 lb
Shredded Smoked Beef Brisket \$10 1/2 lb / \$20 lb
Pulled Smoked Chicken \$8 1/2 lb / \$16 lb
Smoked Salmon \$12 1/2 lb / \$24 lb

We can cater your next event from the BBQ or the Taqueria menu!

Email Rob: rob@taqueriaelvecino.com

Appetizers & Soups

Poblano Relleno (w/ roasted tomato chipotle sauce)	\$6.00
Choriqueso (cheese dip spiked with chorizo)	\$5.50
Cheese Dip	(add jalapeños 50¢) \$5.00
Bean Dip (Refried beans and queso)	\$4.50
Guacamole (homemade w/ avocado, lime and pico de gallo)	\$5.50
Breaded Avocado (fried wedges w/ creamy tomato chipotle aioli)	\$5.25
Chile con Queso	\$5.50
Mexican Chicken Soup	Cup \$2.75 Bowl \$5.00
Pozole	Cup \$2.75 Bowl \$4.25
Soup of the Day	Cup \$3.00 Bowl \$5.50
Large Salsa and Chips TO GO	\$4.50

Salads

Vecino Salad	\$12.00
Crispy romaine and spinach topped with grape tomatoes, roasted corn, red onions, poblano pepper, bacon and guacamole. With your choice of: Smoked Salmon, Grilled Marinated Skirt Steak, Shrimp, Grouper, Smoked Chicken or Roasted Chicken.	
Taco Salad	\$10.00
A Gluten FREE tortilla shell filled with crisp lettuce, pico de gallo, guacamole, refried beans, cheddar jack cheese and sour cream. Choose chicken or steak.	

Enchiladas

Goat Cheese Enchiladas V	\$13.00
Roasted corn & red pepper, spinach and Goat Cheese w/ salsa verde, black beans & rice.	
Roasted Chicken and Smoked Bacon	\$12.00
Brined and roasted chicken breast and smoked bacon in corn tortillas with a chipotle mushroom sour cream sauce with beans and rice.	
Hatch Green Chile Enchiladas	\$14.00
Grilled skirt steak OR roasted chicken w/ Hatch green chile sauce, jack cheese, rice and beans.	
Mole Enchiladas	\$12.00
Pulled chicken breast or pastor topped with our mole sauce with beans and rice.	
Red Chile Enchiladas	\$12.00
Mexican red chile con carne (beef) over 3 cheese enchiladas with queso and avocado.	
Sweet Potato Plantain Enchiladas V	\$11.00
Sweet potato & plantain with mole, queso fresco, black beans & rice. (Vegetarians: SUB Salsa Verde for Mole)	

Quesadillas

Smoked Salmon Quesadilla	\$14.00
Red chile rubbed smoked salmon with fresh avocado, black beans & queso fresco with a sweet and spicy jalapeño sauce.	
Spinach and Portobello Quesadilla	\$9.00
With jack cheese.	
Steak Quesadilla	\$11.00
Garlic and spice grilled skirt steak, air dried roma tomatoes, roasted poblano peppers, grilled onions and jack cheese.	
Vegetable Quesadilla	\$9.00
Grilled cabbage, red onions, corn, poblano chiles and portobellos on whole wheat tortilla with jack cheese.	
Chicken Quesadilla	\$10.00
Brined and roasted chicken breast, jack cheese, roasted poblanos and grilled onions.	
Smoked Chicken Quesadilla	\$11.00
With jack cheese, pineapple coleslaw, chipotle ranch and BBQ sauce.	
Cheese Quesadilla	\$7.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Taqueria Favorites

Smoked Chicken Rice Bowl	\$12.00
Smoked chicken, Mexican rice, black beans, roasted corn and poblano chile, adobe cheese and pico de gallo.	
Chipotle Chicken Flautas	\$10.00
With shredded lettuce, tomato, avocado, sour cream and queso fresco.	
Stuffed Avocado	\$12.00
Fried avocado stuffed with shredded chicken and cheddar jack cheese with roasted tomato sauce. Served with a chicken enchilada and rice and beans.	
Poblanos Rellenos	\$14.00
One cheese filled and batter fried poblano pepper and one broiled poblano pepper with shredded chicken, roasted tomato chipotle sauce, rice and beans.	
Carne Asada	\$14.00
Garlic and spice grilled skirt steak with roasted peppers and onions, pico de gallo, warm tortillas, rice and beans.	
*Huevos Rancheros	\$9.00
Two eggs over black beans with salsa verde, grilled queso fresco and tortillas.	
Nachos	\$10.00
Fresh tortilla chips topped with refried beans, melted jack cheese, queso dip, pico de gallo, pickled jalapeños, sour cream, guacamole and a choice of grilled skirt steak, ground beef, smoked chicken or pulled roasted chicken.	
Shrimp Diablo	\$15.00
10 shrimp simmered in diablo sauce with green onions over Mexican rice with grilled broccolini.	
Puerco en Salsa Verde	\$12.00
Carnitas simmered in salsa verde with poblano chiles. Served with warm tortillas, rice and beans.	

Burritos

Burrito Mojado	\$13.00
Grilled skirt steak OR roasted pulled chicken with jack cheese, roasted corn, rice, and beans rolled in a flour tortilla and topped w/ cheese dip and choice of salsa.	
Tofu Quinoa V	\$11.00
Harissa marinated tofu, quinoa, edemame, kale and garbanzo beans in a vegan GF tortilla with vegan cheese and salsa morita.	
*Beef Tenderloin Burrito	\$13.00
Seasoned grilled beef tenderloin, salsa morita, guacamole, rice, black beans and jack cheese.	
Smoked Butt Burrito	\$13.00
Pulled smoked pork, chipotle BBQ sauce, fried pickled jalapeños, mashed sweet potatoes in a jalapeño tortilla.	
Grilled Chicken Burrito	\$12.00
Grilled chicken breast, smoked bacon, guacamole, pico de gallo, Mexican rice, black beans, jack cheese and tomatillo salsa.	
Bean Burrito	\$7.00
Your choice of charros, black or refried beans in a flour tortilla with jack cheese, raw onion and pico de gallo.	
Smoked Beef Brisket Burrito	\$13.00
Fresh avocado, caramelized onions, charros beans and roasted tomato salsa.	

Grilled Broccolini with garlic red chile olive oil	\$5.00
Mexican Rice	\$2.00
Black, Charros or Refried Beans	\$2.00
Rice and Beans	\$3.75
Extra side of fresh salsa	\$1.00
Extra Cheese	\$1.00
Sweet Potato Fries	\$3.25
Hand cut Fries	\$3.25
Cilantro Corn Cakes	\$3.00
Small house salad	\$3.25
Substitute any tortilla with GLUTEN FREE	\$2.00